**BBQ COURSES**

**For Groups of 2**

**CAN’T DECIDE WHAT TO ORDER? TRY OUR SPECIAL PRIX-FIXE BBQ COURSES!**

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### MEAT LOVER’S

**RECOMMENDED FOR 2 PEOPLE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miso Soup ×2</td>
<td>70</td>
</tr>
<tr>
<td>White Rice ×2</td>
<td>860</td>
</tr>
<tr>
<td>Half Gyu-Kaku Salad ×2</td>
<td>320</td>
</tr>
<tr>
<td>Edamame</td>
<td>200</td>
</tr>
<tr>
<td>Japanese Fried Chicken</td>
<td>390</td>
</tr>
<tr>
<td><strong>BBQ ITEMS</strong></td>
<td></td>
</tr>
<tr>
<td>Premium Sirloin Tare Sweet Soy*</td>
<td>150</td>
</tr>
<tr>
<td>Yaki-Shabu Beef Miso*</td>
<td>210</td>
</tr>
<tr>
<td>Bistro Hanger Steak Miso*</td>
<td>270</td>
</tr>
<tr>
<td>Bone-In Kalbi Short Rib*</td>
<td>440</td>
</tr>
<tr>
<td>Premium New York Steak Garlic*</td>
<td>290</td>
</tr>
<tr>
<td>Toro Beef Tare Sweet Soy*</td>
<td>260</td>
</tr>
</tbody>
</table>

**DESSERT**

S’mores 250 Cal

**Value** $81

**Calories** 3710

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### GYU-KAKU

**RECOMMENDED FOR 2 PEOPLE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miso Soup ×2</td>
<td>70</td>
</tr>
<tr>
<td>Half Gyu-Kaku Salad ×2</td>
<td>320</td>
</tr>
<tr>
<td>Beef Sukiyaki Bibimbap*</td>
<td>740</td>
</tr>
<tr>
<td>Spicy Tuna Volcano*</td>
<td>430</td>
</tr>
<tr>
<td><strong>BBQ ITEMS</strong></td>
<td></td>
</tr>
<tr>
<td>Filet Mignon Salt &amp; Pepper*</td>
<td>250</td>
</tr>
<tr>
<td>Prime Kalbi Short Rib Tare Sweet Soy*</td>
<td>420</td>
</tr>
<tr>
<td>Harami Skirt Steak Miso*</td>
<td>250</td>
</tr>
<tr>
<td>Shrimp &amp; Mushroom Ahijo*</td>
<td>360</td>
</tr>
<tr>
<td>Chicken Breast Basil*</td>
<td>240</td>
</tr>
<tr>
<td>Mushroom Medley</td>
<td>130</td>
</tr>
</tbody>
</table>

**DESSERT**

S’mores 250 Cal

**Value** $85.50

**Calories** 3460

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### HAPPY HOUR

**RECOMMENDED FOR 2 PEOPLE**

<table>
<thead>
<tr>
<th>Item</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td>Miso Soup ×2</td>
<td>70</td>
</tr>
<tr>
<td>Half Gyu-Kaku Salad ×2</td>
<td>320</td>
</tr>
<tr>
<td>White Rice ×2</td>
<td>860</td>
</tr>
<tr>
<td>Edamame</td>
<td>200</td>
</tr>
<tr>
<td><strong>BBQ ITEMS</strong></td>
<td></td>
</tr>
<tr>
<td>Bistro Hanger Steak Miso*</td>
<td>270</td>
</tr>
<tr>
<td>Yaki-Shabu Beef Miso*</td>
<td>210</td>
</tr>
<tr>
<td>Toro Beef Tare Sweet Soy*</td>
<td>260</td>
</tr>
<tr>
<td>Garlic Shoyu Ribeye*</td>
<td>340</td>
</tr>
<tr>
<td>Pork Belly Shio White Soy*</td>
<td>570</td>
</tr>
<tr>
<td>Chicken Breast Basil*</td>
<td>240</td>
</tr>
<tr>
<td>Assorted Vegetables</td>
<td>150</td>
</tr>
</tbody>
</table>

**DESSERT**

S’mores 250 Cal

**Value** $72.50

**Calories** 3490

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No item substitutions allowed for courses. 2000 calories a day is used for general nutrition advice, but calorie needs vary. Additional nutritional information available upon request. Calorie information based on standard recipes and product formulations. Variations may occur due to difference in preparation, serving sizes, ingredients, or special order. We apologize for the inconvenience but due to safety purposes, BBQ items, raw seafood/meat items, hot soup, and noodle soup items are not available for takeout. Actual presentation may differ from images on the menu.
**SAMURAI**

**RECOMMENDED FOR 4 PEOPLE**

**$140**

**$145.50 VALUE**

**5540 Cal**

**STARTERS**

- Miso Soup ×4 140 Cal
- Gyu-Kaku Salad ×2 620 Cal
- Beef Sukiyaki Bibimbap* 740 Cal
- Chicken Garlic Noodles 700 Cal

**BBQ ITEMS**

- Filet Mignon Salt & Pepper* 250 Cal
- Premium Sirloin Tare Sweet Soy* 150 Cal
- Harami In Secret Pot* 620 Cal
- Bistro Hanger Steak Miso* 270 Cal
- Kalbi Chuck Rib Tare Sweet Soy* 270 Cal
- Premium New York Steak Garlic* 290 Cal
- Garlic Shoyu Chicken Thigh* 130 Cal
- Spicy Pork* 280 Cal
- Shrimp & Mushroom Ahijo* 360 Cal
- Asparagus 110 Cal
- Corn Butter 110 Cal

**DESSERT**

- S’mores ×2 500 Cal

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**SHOGUN**

**RECOMMENDED FOR 6 PEOPLE**

**$190**

**$219.50 VALUE**

**9020 Cal**

**STARTERS**

- Miso Soup ×6 210 Cal
- Gyu-Kaku Salad ×2 620 Cal
- Edamame ×3 600 Cal
- Beef Sukiyaki Bibimbap* ×2 1480 Cal
- Fried Pork Dumplings ×2 960 Cal

**BBQ ITEMS**

- Filet Mignon Salt & Pepper* ×2 500 Cal
- Premium Sirloin Tare Sweet Soy* ×2 300 Cal
- Prime Kalbi Short Rib Tare Sweet Soy* ×2 840 Cal
- Harami Skirt Steak Miso* ×2 500 Cal
- Yaki-Shabu Beef Miso* ×2 420 Cal
- Pork Belly Shio White Soy* ×2 1140 Cal
- Shrimp Garlic* ×2 400 Cal
- Assorted Vegetables ×2 300 Cal

**DESSERT**

- S’mores ×3 750 Cal

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*SERVED RAW OR CONTAINS RAW INGREDIENT

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# APPETIZERS

## Tuna Poké Nachos*
Marinated tuna sashimi cubes, creamy avocado, seaweed salad, smothered in yuzu basil aioli, and sweet teriyaki sauce

<table>
<thead>
<tr>
<th>Price</th>
<th>Calorie</th>
</tr>
</thead>
<tbody>
<tr>
<td>9.00</td>
<td>440 Cal</td>
</tr>
</tbody>
</table>

## Fried Calamari
Served w/ yuzu basil aioli

<table>
<thead>
<tr>
<th>Price</th>
<th>Calorie</th>
</tr>
</thead>
<tbody>
<tr>
<td>7.00</td>
<td>300 Cal</td>
</tr>
</tbody>
</table>

## Spicy Tuna Volcano*
4 pcs of flavorful spicy tuna on crispy fried rice!

<table>
<thead>
<tr>
<th>Price</th>
<th>Calorie</th>
</tr>
</thead>
<tbody>
<tr>
<td>8.00</td>
<td>430 Cal</td>
</tr>
</tbody>
</table>

## Spicy Cold Tofu
Soft tofu w/ crunchy garlic sauce and kim-chee topping

<table>
<thead>
<tr>
<th>Price</th>
<th>Calorie</th>
</tr>
</thead>
<tbody>
<tr>
<td>5.00</td>
<td>120 Cal</td>
</tr>
</tbody>
</table>

## Shio Negi Tofu
Cold tofu topped w/ white soy, sesame oil sauce, and scallions

<table>
<thead>
<tr>
<th>Price</th>
<th>Calorie</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.50</td>
<td>170 Cal</td>
</tr>
</tbody>
</table>

## Yuzu Shishito Peppers
Pan fried peppers w/ Japanese citrus flavor! Occasionally spicy!

<table>
<thead>
<tr>
<th>Price</th>
<th>Calorie</th>
</tr>
</thead>
<tbody>
<tr>
<td>7.00</td>
<td>270 Cal</td>
</tr>
</tbody>
</table>

## Addicting Cabbage Salad
Sliced cabbage w/ traditional savory Japanese dressing

<table>
<thead>
<tr>
<th>Price</th>
<th>Calorie</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.00</td>
<td>180 Cal</td>
</tr>
</tbody>
</table>

## Spicy Addicting Cucumber
Crunchy cucumbers in a slightly spicy, tangy dressing

<table>
<thead>
<tr>
<th>Price</th>
<th>Calorie</th>
</tr>
</thead>
<tbody>
<tr>
<td>5.00</td>
<td>250 Cal</td>
</tr>
</tbody>
</table>

## Edamame
Lightly salted soybeans

<table>
<thead>
<tr>
<th>Price</th>
<th>Calorie</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.50</td>
<td>200 Cal</td>
</tr>
</tbody>
</table>

## Kim-Chee
Spicy, pickled cabbage

<table>
<thead>
<tr>
<th>Price</th>
<th>Calorie</th>
</tr>
</thead>
<tbody>
<tr>
<td>5.00</td>
<td>40 Cal</td>
</tr>
</tbody>
</table>

## Spicy Cabbage Salad
Refreshing mix of shredded cabbage, crunchy garlic, green onions, sesame seeds, and shio white soy sauce

<table>
<thead>
<tr>
<th>Price</th>
<th>Calorie</th>
</tr>
</thead>
<tbody>
<tr>
<td>5.00</td>
<td>170 Cal</td>
</tr>
</tbody>
</table>

## Seaweed Salad
Refreshing seasoned seaweed. A classic Japanese dish!

<table>
<thead>
<tr>
<th>Price</th>
<th>Calorie</th>
</tr>
</thead>
<tbody>
<tr>
<td>4.50</td>
<td>120 Cal</td>
</tr>
</tbody>
</table>

## Fried Bacon Chips
Pork belly slices fried to a yummy crunch

<table>
<thead>
<tr>
<th>Price</th>
<th>Calorie</th>
</tr>
</thead>
<tbody>
<tr>
<td>6.00</td>
<td>610 Cal</td>
</tr>
</tbody>
</table>

## Miso Chili Wings
Chicken wings coated in a zesty miso and spicy, crunchy garlic sauce

<table>
<thead>
<tr>
<th>Price</th>
<th>Calorie</th>
</tr>
</thead>
<tbody>
<tr>
<td>9.00</td>
<td>580 Cal</td>
</tr>
</tbody>
</table>

## Fried Pork Dumplings
Juicy fried pork dumplings w/ citrus ponzu

<table>
<thead>
<tr>
<th>Price</th>
<th>Calorie</th>
</tr>
</thead>
<tbody>
<tr>
<td>6.50</td>
<td>480 Cal</td>
</tr>
</tbody>
</table>

## Chili Shrimp Shumai
4 pcs of shrimp shumai with citrus ponzu and crunchy garlic sauce

<table>
<thead>
<tr>
<th>Price</th>
<th>Calorie</th>
</tr>
</thead>
<tbody>
<tr>
<td>8.00</td>
<td>350 Cal</td>
</tr>
</tbody>
</table>

## Vegetable Spring Rolls
Mix of vegetables rolled in a light wonton wrapper and fried. Served w/ sweet chili sauce and shishito pepper

<table>
<thead>
<tr>
<th>Price</th>
<th>Calorie</th>
</tr>
</thead>
<tbody>
<tr>
<td>6.25</td>
<td>450 Cal</td>
</tr>
</tbody>
</table>

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### Spicy Kalbi Soup
Beef, vegetables, and egg in spicy broth
6.00  260 Cal

### Kari Kari Chicken & Avocado Salad
Juicy fried Garlic Shoyu Chicken, avocado, mixed greens, grape tomatoes, cucumber, onions, and boiled egg. Mixed in house special white soy dressing and drizzle of chili mayo sauce
8.50  540 Cal

### Shrimp Garlic Noodles
3 pcs of juicy shrimp on top of Okinawan style noodles stir-fried in a rich and savory garlic sauce. Topped w/ diced red bell peppers, green onions, and sesame seeds
11.00  660 Cal

### Spicy Kalbi Bibimbap
Kalbi beef, garlic, bell peppers, shishito peppers, corn, sesame seeds, green onions, and spicy BBQ gochujang sauce
10.00  800 Cal

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### Garlic Noodles
Fried Okinawan style noodles w/ choice of:
- **9.00 + 8.00 w/ Ground Chicken**
  700 Cal
- **9.00 w/ Vegetables**
  680 Cal
- **11.00 w/ Shrimp**
  660 Cal

### Spicy Kalbi Ramen
Kalbi soup broth w/ kalbi beef, ramen noodles, egg, green onions, fresh vegetables, sesame seeds, and sesame oil
9.50  720 Cal

### Miso Butter Ramen
Rich miso broth w/ pork chashu, ramen noodles, corn, egg, green onions, sesame seeds, and butter
9.00  700 Cal

### Goma Negi Shio Ramen
House broth w/ pork chashu, ramen noodles, egg, green onions, sesame seeds, and sesame oil
9.00  710 Cal

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### Sukiyaki Bibimbap*
Savory beef, mushrooms, rice, onions, bell pepper, green onions, egg yolk, sesame seeds & house special sauce w/ choice of:
- **9.00 + 8.00 w/ Beef**
  740 Cal
- **8.00 w/ Vegetables**
  650 Cal

### Garlic Fried Rice*
Flavorful garlic rice w/ green onions, egg yolk, garlic chips
6.00  630 Cal

### Chashu Bowl
Smoky, flavorful pork slices on rice!
5.00  660 Cal

### Rice
- **4.00 Umami Scallion Rice**
  470 Cal
- **4.00 White Rice**
  430 Cal
- **4.00 Organic Brown Rice**
  360 Cal

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### Gyu-Kaku Salad
Greens, daikon radish, tomatoes, cucumbers, red bell peppers, egg, and house dressing
7.00 + 6.00 Full  310 Cal
4.00 Half  160 Cal

### Avocado Salad
Avocado, creamy mayo over a bed of greens, and yuzu citrus dressing
8.00  360 Cal

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### Spicy tofu Chigae Soup* Kim-chee, ground chicken, tofu, sesame seeds, egg, and green onions
8.00  290 Cal

### Spicy Kalbi Soup
Beef, vegetables, and egg in spicy broth
6.00  260 Cal

### Egg Soup
Silken egg in flavorful vegetable broth
3.00  80 Cal

### Miso Soup
Traditional Japanese soup
3.00  35 Cal

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⚠️ Indicates that the sodium (salt) content of this item is higher than the total daily recommended limit (2,300 mg). High sodium intake can increase blood pressure and risk of heart disease and stroke.

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PREMIUM BBQ BEEF

Kobe Style Kalbi Short Rib*
A must try for BBQ lovers! Intensely marbled beef short rib w/ a rich, mouthwatering texture
Served w/ premium gluten-free dipping sauce
26.00 400 Cal
Marinade choices: Tare Sweet Soy / Salt & Pepper

Beef Tongue*
A classic cut for Japanese BBQ. Try it with a squeeze of lemon juice!
10.00 190 Cal
11.00 w/ Scallion Sauce 300 Cal
Try w/ Lemon

Harami In Secret Pot*
½ lb of our best-selling meat in a special mild miso marinade! Great for sharing between 2 or more people
26.00 620 Cal
Marinade: Special Mild Miso

CAUTION
Our grill is VERY HOT. Don’t ever touch it & keep children away from grill!
GRILL WITH TONGS to prevent cross contamination
Consume raw fish IMMEDIATELY
Please FULLY COOK all raw food items

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What, where, how long? Maximize & enjoy your BBQ experience w/ our

**GRILL GUIDE**

**GRILL ON CENTER**

**ALL BEEF CUTS**

**THIN**
- eg. Yaki-Shabu Beef, Toro Beef, Beef Tongue, Prime Kalbi Short Rib
- 30–45 Sec EACH SIDE

**MEDIUM**
- eg. Bistro Hanger Steak, Harami Skirt Steak
- 45–60 Sec EACH SIDE

**THICK**
- eg. Premium New York Steak, Filet Mignon, Angus Beef Ribs
- 60–90 Sec EACH SIDE

**GRILL ON EDGES**

**POULTRY**
- eg. Chicken, Duck

**PORK**

**SEAFOOD**
- eg. Shrimp, Calamari

**VEGGIES**
- To Grill 1–2 Min EACH SIDE
- To Steam 2–3 Min EACH SIDE

*The cooking times listed are suggestions for guests’ reference. Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness. Our food may contain MSG, eggs, soy, milk, wheat and/or nuts.*

Request a manager if you have any special diet or allergy concerns before ordering food.
**READY TO BBQ**

**BEef**

**#1 Best-Seller**

**Harami Skirt Steak***

Our best-selling 21-day aged Angus skirt steak

- **10.50** 250 Cal
- Marinade choices: Miso / Shio White Soy

**Premium Sirloin***

Hearty and tender. Served w/ premium gluten-free dipping sauce

- **8.00** 120 Cal
- Marinade choices: Tare Sweet Soy / Salt & Pepper

**Premium New York Steak***

Lean and juicy

- **8.00**  7.00 150 Cal
- Marinade choices: Garlic / Miso

**Bistro Hanger Steak***

Tender and lean hanger beef

- **9.00** 6.00 180 Cal
- Marinade choices: Miso / Garlic

**Bone-In Kalbi Short Rib***

Juicy bone-in short ribs pre-marinated in a fruity garlic soy sauce

- **9.00** 440 Cal

**Garlic Shoyu Ribeye***

Ribeye pre-marinated w/ sweet garlic soy sauce

- **7.00**  6.00 340 Cal

**Chef’s Favorite**

**Prime Kalbi Short Rib***

Juicy USDA prime beef that melts in your mouth. Served w/ premium gluten-free dipping sauce

- **13.00** 390 Cal
- Marinade choices: Tare Sweet Soy / Salt & Pepper

**Filet Mignon***

Lean tenderloin

- **9.00**  250 Cal
- Marinade: Salt & Pepper

**Angus Beef Ribs***

Cubed short ribs between the bones

- **6.50** 5.00 210 Cal
- Marinade choices: Tare Sweet Soy / Miso

**Kalbi Chuck Rib***

Delicious, light marbled flavor

- **8.50** 7.00 240 Cal
- Marinade choices: Tare Sweet Soy / Garlic

**Yaki-Shabu Beef***

Thinly sliced beef that grills quickly!

- **6.50** 5.00 180 Cal
- Marinade choices: Miso / Spicy Gochujang

**Toro Beef***

Thin beef belly, just like bacon

- **6.50** 5.00 230 Cal
- Marinade choices: Tare Sweet Soy / Shio White Soy

**Horumon***

Beef large intestine

- **6.00** 4.50 200 Cal
- Marinade choices: Shio White Soy / Spicy Gochujang

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**Gluten-Free**

We now offer more gluten-free marinades and dipping sauce options

**Signature Marinades**

- **Tare Sweet Soy**: Soy Sauce, Pear Juice, Ginger
- **Shio White Soy**: Garlic, Salt, Soy Sauce
- **Garlic**: Garlic Paste w/ Sesame Oil and Shio White Soy
- **Basil**: Italian Pesto (contains pine nuts) w/ Sesame Oil
- **Miso**: Rich Miso flavor and Soy Sauce
- **Spicy Gochujang**: Sweet, savory chili paste

**Extra Toppings**

- **Garlic Butter**: 1.50 100 Cal
- **Cheese Fondue**: 2.00 200 Cal
- **Scallion Sauce**: 1.00 110 Cal
- **Crunchy Garlic Sauce**: 1.50 130 Cal

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<table>
<thead>
<tr>
<th><strong>PORK</strong> Ready to Grill</th>
<th><strong>POULTRY</strong> Ready to Grill</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Pork Belly</strong>*</td>
<td><strong>Chicken Breast</strong>*</td>
</tr>
<tr>
<td>Juicy pork cut</td>
<td>6.00 + 4.50 110 Cal</td>
</tr>
<tr>
<td>6.00 + 5.00 510 Cal</td>
<td>Marinade choices:</td>
</tr>
<tr>
<td></td>
<td>Basil / Teriyaki</td>
</tr>
<tr>
<td>Japanese Pork Sausage*</td>
<td><strong>Garlic Shoyu Chicken</strong>*</td>
</tr>
<tr>
<td>Juicy Kurobuta pork</td>
<td>Juicy chicken thigh,</td>
</tr>
<tr>
<td>sausages w/ a smoky</td>
<td>pre-marinated</td>
</tr>
<tr>
<td>hint</td>
<td>w/ sweet garlic soy sauce</td>
</tr>
<tr>
<td>6.00 + 5.00 320 Cal</td>
<td>5.50 + 4.50 130 Cal</td>
</tr>
<tr>
<td><strong>Spicy Pork</strong>*</td>
<td><strong>Duck Breast</strong>*</td>
</tr>
<tr>
<td>Thinly sliced pork</td>
<td>9.00 + 8.00 120 Cal</td>
</tr>
<tr>
<td>shoulder</td>
<td>Marinade choices:</td>
</tr>
<tr>
<td>5.50 + 4.50 280 Cal</td>
<td>Shio White Soy / Miso</td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SEAFOOD</strong> Ready to Grill</th>
<th><strong>VEGETABLES</strong> Ready to Grill</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Shrimp Garlic</strong>*</td>
<td><strong>TO GRILL</strong></td>
</tr>
<tr>
<td>7.00 + 6.00 200 Cal</td>
<td>Assorted Vegetables</td>
</tr>
<tr>
<td>Marinade: Garlic</td>
<td>7.00 + 6.00 150 Cal</td>
</tr>
<tr>
<td><strong>Shrimp &amp; Mushroom Ahijo</strong>*</td>
<td>Sweet Onion</td>
</tr>
<tr>
<td>4 pcs of shrimp and</td>
<td>Drizzled w/ BBQ sauce</td>
</tr>
<tr>
<td>mushrooms in a rich</td>
<td>4.00 + 3.00 70 Cal</td>
</tr>
<tr>
<td>basil and garlic olive</td>
<td>Zucchini</td>
</tr>
<tr>
<td>oil</td>
<td>4.00 + 3.00 25 Cal</td>
</tr>
<tr>
<td>8.00 360 Cal</td>
<td><strong>TO STEAM</strong></td>
</tr>
<tr>
<td><strong>Miso Butter Salmon</strong>*</td>
<td>All foiled vegetables for</td>
</tr>
<tr>
<td>8.00 250 Cal</td>
<td>steaming contains butter</td>
</tr>
<tr>
<td>Marinade: Miso</td>
<td>sauce</td>
</tr>
<tr>
<td><strong>BBQ Calamari Miso</strong>*</td>
<td>Spinach Garlic</td>
</tr>
<tr>
<td>6.00 + 5.00 180 Cal</td>
<td>4.00 + 3.00 110 Cal</td>
</tr>
<tr>
<td>Marinade: Miso</td>
<td>Asparagus</td>
</tr>
<tr>
<td></td>
<td>4.00 110 Cal</td>
</tr>
<tr>
<td><strong>VEGETABLES</strong></td>
<td>Broccoli</td>
</tr>
<tr>
<td><strong>TO STEAM</strong></td>
<td>4.00 + 3.00 110 Cal</td>
</tr>
<tr>
<td>All foiled vegetables</td>
<td>Garlic Mushroom</td>
</tr>
<tr>
<td>for steaming contains</td>
<td>4.00 100 Cal</td>
</tr>
<tr>
<td>butter sauce</td>
<td>Mushroom Medley</td>
</tr>
<tr>
<td></td>
<td>5.00 130 Cal</td>
</tr>
<tr>
<td></td>
<td>Corn Butter</td>
</tr>
<tr>
<td></td>
<td>4.00 + 3.00 110 Cal</td>
</tr>
</tbody>
</table>

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Dessert Menu

Limited Quantity

Lady M’s Green Tea
Mille Crêpe w/ Ice Cream
12.00  545 Cal

A delicate sweet treat! Twenty thin layers of crêpes blanketed between green tea pastry cream with matcha powder on top.

Chocolate Lava Cake
w/ Ice Cream
7.00  630 Cal

Green Tea Roll Cake
9.00  650 Cal

Mochi Ice Cream
8.00  4 pcs  510 Cal

S’mores
No fancy tricks here with this campfire classic!
3.00  2 pcs  250 Cal

Frosty Tropical Sorbet
Set of Strawberry, Mango, Mojito Mint, Piña Colada, and Blackberry flavors
4.00  170 Cal

Fried Banana Cheesecake
w/ Ice Cream
7.50  550 Cal

Sea Salt Affogato
Ice cream with espresso syrup poured on
5.00  300 Cal

Ice Cream
Vanilla / Green Tea
3.00  160 Cal / 230 Cal

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**DRINK MENU**

**DRAFT BEER, SAKE, COCKTAILS, AND MUCH MORE!**

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**BEER**

<table>
<thead>
<tr>
<th><strong>DRAFT BEER</strong></th>
<th><strong>BOTTLED BEER</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>ASAHI DRAFT</strong></td>
<td><strong>Bud Light 12 oz</strong> 5.00 + 3.75 100 Cal</td>
</tr>
<tr>
<td>Mug 16 oz</td>
<td>7.00 204 Cal</td>
</tr>
<tr>
<td>Pitcher 60 oz</td>
<td>25.00 770 Cal</td>
</tr>
<tr>
<td><strong>KIRIN DRAFT</strong></td>
<td><strong>Kirin Light 12 oz</strong> 5.00 + 3.75 95 Cal</td>
</tr>
<tr>
<td>Mug 16 oz</td>
<td>5.00 + 3.00 186 Cal</td>
</tr>
<tr>
<td>Pitcher 60 oz</td>
<td>18.00 + 12.00 790 Cal</td>
</tr>
<tr>
<td><strong>SAPPORO DRAFT</strong></td>
<td><strong>Ginga Kogen 300 ml</strong> 12.00 150 Cal</td>
</tr>
<tr>
<td>Mug 16 oz</td>
<td>5.00 + 3.00 186 Cal</td>
</tr>
<tr>
<td>Pitcher 60 oz</td>
<td>20.00 + 12.00 700 Cal</td>
</tr>
<tr>
<td>Beer Tower 100 oz</td>
<td>28.00 1167 Cal</td>
</tr>
<tr>
<td><strong>STELLA ARTOIS DRAFT</strong></td>
<td><strong>Kauga Blanc 330 ml</strong> 12.00 240 Cal</td>
</tr>
<tr>
<td>Mug 14 oz</td>
<td>6.00 + 4.00 140 Cal</td>
</tr>
<tr>
<td>Pitcher 60 oz</td>
<td>24.00 + 18.00 700 Cal</td>
</tr>
<tr>
<td><strong>HEINEKEN DRAFT</strong></td>
<td><strong>Kauga rouge 330 ml</strong> 12.00 270 Cal</td>
</tr>
<tr>
<td>Mug 16 oz</td>
<td>6.00 + 4.00 140 Cal</td>
</tr>
<tr>
<td>Pitcher 60 oz</td>
<td>24.00 + 18.00 700 Cal</td>
</tr>
</tbody>
</table>

**OTHERS**

| **ANGRY ORCHARD ROSÉ CIDER** | 5.00 + 4.00 170 Cal |
| **CARIBE BLOOD ORANGE CIDER** | 5.00 + 4.00 150 Cal |
| **TAKARA CHU-HI J-POP WHITE PEACH** | 7.00 175 Cal |
| **WHITE CLAW HARD SELTZER** | 5.00 + 4.00 100 Cal |
| **NATURAL LIME** | 5.00 + 4.00 206 Cal |

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<table>
<thead>
<tr>
<th>Sake Type</th>
<th>Name</th>
<th>Price</th>
<th>Size</th>
<th>Calories</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>JUNMAI</strong></td>
<td>Itami Onigoroshi</td>
<td>19.00</td>
<td>300 ml</td>
<td>223 Cal</td>
</tr>
<tr>
<td></td>
<td></td>
<td>45.00</td>
<td>720 ml</td>
<td>540 Cal</td>
</tr>
<tr>
<td></td>
<td>Sesshu Otokoyama</td>
<td>45.00</td>
<td>720 ml</td>
<td>540 Cal</td>
</tr>
<tr>
<td></td>
<td>Bunraku Nihonjin no Wasuremono</td>
<td>29.00</td>
<td>300 ml</td>
<td>223 Cal</td>
</tr>
<tr>
<td></td>
<td>Gokai Junmai Cup Sake</td>
<td>10.00</td>
<td>120 ml</td>
<td>89 Cal</td>
</tr>
<tr>
<td><strong>FLAVORED SAKE</strong></td>
<td>Yuki Nigori White Peach</td>
<td>22.00</td>
<td>375 ml</td>
<td>500 Cal</td>
</tr>
<tr>
<td></td>
<td>Yuki Nigori Lychee</td>
<td>22.00</td>
<td>375 ml</td>
<td>500 Cal</td>
</tr>
<tr>
<td></td>
<td>Homare Strawberry Nigori</td>
<td>19.00</td>
<td>300 ml</td>
<td>390 Cal</td>
</tr>
<tr>
<td></td>
<td>Kiri Lychee Flavored Sake</td>
<td>20.00</td>
<td>500 ml</td>
<td>270 Cal</td>
</tr>
<tr>
<td></td>
<td>Kiri Mango Flavored Sake</td>
<td>20.00</td>
<td>500 ml</td>
<td>270 Cal</td>
</tr>
<tr>
<td><strong>DAIGINJO</strong></td>
<td>Kitaya Kansansui</td>
<td>89.00</td>
<td>720 ml</td>
<td>950 Cal</td>
</tr>
<tr>
<td></td>
<td>Senpuku Kura</td>
<td>99.00</td>
<td>720 ml</td>
<td>950 Cal</td>
</tr>
<tr>
<td><strong>SPARKLING</strong></td>
<td>Mio Sparkling Sake</td>
<td>17.00</td>
<td>300 ml</td>
<td>260 Cal</td>
</tr>
<tr>
<td></td>
<td></td>
<td>20.00</td>
<td>300 ml</td>
<td>260 Cal</td>
</tr>
</tbody>
</table>

**Gyu-Kaku Nigori Sake**
Unfiltered sake w/ a cloudy and milky texture. Sweet and rich!

14.00 → 9.00
375 ml Bottle 500 Cal

**House Sake**
8.00 → 5.00
300 ml Bottle 230 Cal

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WINE

RED WINE
House Red Wine
5.00 Glass  140 Cal
22.00 Bottle  600 Cal

Cabernet Sauvignon
California Republic
8.25 Glass  140 Cal
35.00 Bottle  600 Cal

Cabernet Sauvignon
Now Presenting
45.00 Bottle  600 Cal

Pinot Noir
Root: 1
7.25 Glass  140 Cal
30.00 Bottle  590 Cal

WHITE WINE
House White Wine
5.00 Glass  140 Cal
22.00 Bottle  600 Cal

Pinot Grigio
Fenwick Springs
7.25 Glass  140 Cal
30.00 Bottle  580 Cal

Sauvignon Blanc
Sea Pearl
7.25 Glass  140 Cal
30.00 Bottle  580 Cal

SPARKLING WINE
Cava
Mas Fi
9.00  187 ml Bottle  150 Cal
30.00  750 ml Bottle  640 Cal

Mont Gravet
Cotes de Gascogne
7.00 Glass  140 Cal
30.00  750 ml Bottle  600 Cal

UMESHU
Choya Plum Wine
8.50 Glass  220 Cal
38.00  750 ml Bottle  1165 Cal

BEVERAGES

FOUNTAIN DRINKS
REFILLABLE
Coca-Cola®
Diet Coke®
Sprite®
Orange Soda
Lemonade
Unsweetened Iced Tea
Ginger Ale

3.00  140 Cal
3.00  0 Cal
3.00  140 Cal
3.00  160 Cal
3.00  165 Cal
3.00  0 Cal
3.00  124 Cal

TEA
Iced Green Tea Bottle
Iced Oolong Tea
Hot Houji-cha
Roasted Green Tea Pot

5.00  0 Cal
3.00  0 Cal
3.00  0 Cal

SOFT DRINKS
Orange Juice
Kid’s Apple Juice
Ramune  200ml Bottle
Original / Melon / Strawberry
Calpico Water  16.9oz Bottle
Lychee / Strawberry / Mango
Choya Plum Soda  350ml Can

3.00  168 Cal
1.50  95 Cal
3.75  90 Cal
5.00  232 Cal
5.00  150 Cal

BOTTLED WATER
San Pellegrino
Sparkling Water  1 L Bottle
Saratoga Springs
Still Water  12 oz Bottle

6.50  0 Cal
3.50  0 Cal

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